



# Retail Food Establishment Inspection Report

Floyd County Health Department  
Telephone: 812-948-4726 ext. 660  
Fax: 812-948-2208

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name <b>Boomtown Kitchen &amp; Creamery</b>		Telephone Number <b>502-489-1900</b>	Date of Inspection (mm/dd/yr) <b>07/30/2019</b>	PERMIT # <b>19-369</b>
Establishment Address (number and street, city, state, zip code) <b>114 E. Main St. New Albany, IN 47150</b>				
Owner <b>Boomtown, LLC</b>	Purpose: <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Pre-Operational <input type="checkbox"/> Temporary <input type="checkbox"/> HACCP <input type="checkbox"/> Other (list) _____	Follow-up <b>YES</b>	Release Date <b>TODAY</b>	
Owner's Address		Summary of Violations: <b>C 10 NC 11 R 2</b>		
Person in Charge <i>Jeremy Vonsenden</i>		Menu Type (See back of page) 1 <input type="checkbox"/> 2 <input type="checkbox"/> 3 <input checked="" type="checkbox"/> 4 <input type="checkbox"/> 5 <input type="checkbox"/>		
Responsible Person's E-mail				
Certified Food Handler <b>Must obtain before August 30, 2019</b>				

• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"

• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"

Section#	C/NC	R	Narrative	To Be Corrected By
129	C		Observed PIC enter bar from an outside entrance and begin mixing drinks	Retrain staff
136	C		Observed uncovered employee drink being stored inside low-boy cooler	Retrain staff
191	C		Observed (2) in-house sauces past expiration date (7/20)	Discard
192	C		Observed (3) in-house sauces with no date marking	Discard
204	C		Observed employee handling cellphone on prep line	Retrain staff
295	C		Observed soiled meat slicer in prep area to be left overnight	Retrain staff
345	C		Observed food debris in both prep area handsinks	Retrain staff
415	C		Observed gnats in warewash and server station	2 weeks
438	C	R	Observed (3) unlabeled chemical sprayers	Today
443	C		Measured sanitizer strength at 500+/ppm	Retrain staff
110	NC		Observed creamery build-out taking place without plan review a	2 weeks
			-halt build-out until plan is reviewed and approved by FCHD	
218	NC		Observed the following pieces of equipment needing repaired/adjusted:	2 weeks
			1) Upstairs walk-in exhaust leaking	
			2) Basement walk-in freezer leaking onto floor/exterior	
			3) Saute low-boy cooler pooling water	
SEE PAGE 2				

Received by (name and title printed): <i>Jeremy Vonsenden</i>	Inspected by (name and title printed): <b>A.J. Ingram (EHS)</b>
Received by (signature): <i>Jeremy Vonsenden</i>	Inspected by (signature): <i>ai</i>
cc:	cc:

## APPENDIX B

### NARRATIVE REPORT

[illegible]